

FORM PTO-1300 (Modified) (REV 11-2000)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		ATTORNEY'S DOCKET NUMBER 14926	
TRANSMITTAL LETTER TO THE UNITED STATES DESIGNATED/ELECTED OFFICE (DO/EO/US) CONCERNING A FILING UNDER 35 U.S.C. 371				U.S. APPLICATION NO. (IF KNOWN, SEE 37 CFR 1.5) 09/937794	
INTERNATIONAL APPLICATION NO. PCT/FR00/00805		INTERNATIONAL FILING DATE 30 March 2000 (30.03.00)		PRIORITY DATE CLAIMED 30 March 1999 (30.03.99)	
TITLE OF INVENTION METHOD FOR THE PRODUCTION OF A PIZZA-TYPE FOOD PRODUCT FOR HAND CONSUMPTION, DEVICE FOR CARRYING OUT SAID METHOD AND PRODUCT THUS OBTAINED					
APPLICANT(S) FOR DO/EO/US Isabelle Rebeaud					
Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:					
<p>1. <input checked="" type="checkbox"/> This is a FIRST submission of items concerning a filing under 35 U.S.C. 371.</p> <p>2. <input type="checkbox"/> This is a SECOND or SUBSEQUENT submission of items concerning a filing under 35 U.S.C. 371.</p> <p>3. <input type="checkbox"/> This is an express request to begin national examination procedures (35 U.S.C. 371(f)). The submission must include items (5), (6), (9) and (24) indicated below.</p> <p>4. <input checked="" type="checkbox"/> The US has been elected by the expiration of 19 months from the priority date (Article 31).</p> <p>5. <input checked="" type="checkbox"/> A copy of the International Application as filed (35 U.S.C. 371 (c) (2))</p> <p>a. <input type="checkbox"/> is attached hereto (required only if not communicated by the International Bureau).</p> <p>b. <input checked="" type="checkbox"/> has been communicated by the International Bureau.</p> <p>c. <input type="checkbox"/> is not required, as the application was filed in the United States Receiving Office (RO/US).</p> <p>6. <input type="checkbox"/> An English language translation of the International Application as filed (35 U.S.C. 371(c)(2)).</p> <p>a. <input type="checkbox"/> is attached hereto.</p> <p>b. <input type="checkbox"/> has been previously submitted under 35 U.S.C. 154(d)(4).</p> <p>7. <input checked="" type="checkbox"/> Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371 (c)(3))</p> <p>a. <input type="checkbox"/> are attached hereto (required only if not communicated by the International Bureau).</p> <p>b. <input type="checkbox"/> have been communicated by the International Bureau.</p> <p>c. <input type="checkbox"/> have not been made; however, the time limit for making such amendments has NOT expired.</p> <p>d. <input checked="" type="checkbox"/> have not been made and will not be made.</p> <p>8. <input type="checkbox"/> An English language translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).</p> <p>9. <input type="checkbox"/> An oath or declaration of the inventor(s) (35 U.S.C. 371 (c)(4)).</p> <p>10. <input type="checkbox"/> An English language translation of the annexes of the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371 (c)(5)).</p> <p>11. <input checked="" type="checkbox"/> A copy of the International Preliminary Examination Report (PCT/IPEA/409).</p> <p>12. <input checked="" type="checkbox"/> A copy of the International Search Report (PCT/ISA/210).</p>					
Items 13 to 20 below concern document(s) or information included:					
<p>13. <input type="checkbox"/> An Information Disclosure Statement under 37 CFR 1.97 and 1.98.</p> <p>14. <input type="checkbox"/> An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3.28 and 3.31 is included.</p> <p>15. <input type="checkbox"/> A FIRST preliminary amendment.</p> <p>16. <input type="checkbox"/> A SECOND or SUBSEQUENT preliminary amendment.</p> <p>17. <input type="checkbox"/> A substitute specification.</p> <p>18. <input type="checkbox"/> A change of power of attorney and/or address letter.</p> <p>19. <input type="checkbox"/> A computer-readable form of the sequence listing in accordance with PCT Rule 13ter 2 and 35 U.S.C. 1.821 - 1.825.</p> <p>20. <input type="checkbox"/> A second copy of the published international application under 35 U.S.C. 154(d)(4).</p> <p>21. <input type="checkbox"/> A second copy of the English language translation of the international application under 35 U.S.C. 154(d)(4).</p> <p>22. <input checked="" type="checkbox"/> Certificate of Mailing by Express Mail</p> <p>23. <input checked="" type="checkbox"/> Other items or information:</p>					
<p>Courtesy copy of International Application Two (2) sheets of drawings Assignee: Gerard Schlienger Investissements de Paris, France</p>					

14926

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DATE _____

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application No. :

U.S. National Serial No. :

Filed :

PCT International Application No. : PCT/FR00/00805

VERIFICATION OF A TRANSLATION

I, the below named translator, hereby declare that:

My name and post office address are as stated below;

That I am knowledgeable in the French language in which the below identified international application was filed, and that, to the best of my knowledge and belief, the English translation of the international application No. PCT/FR00/00805 is a true and complete translation of the above identified international application as filed.

I hereby declare that all the statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the patent application issued thereon.

Date: January 24, 2002



Full name of the translator :

Abraham SMITH

For and on behalf of RWS Group plc

Post Office Address :

Europa House, Marsham Way,
Gerrards Cross, Buckinghamshire,
England.

09/937794

WO 00/57710

PCT/FR00/00805

PROCESS FOR THE MANUFACTURE OF A FOOD PRODUCT, OF THE PIZZA TYPE, IN PARTICULAR FOR ITS CONSUMPTION IN THE HAND, A DEVICE FOR ITS IMPLEMENTATION AND THE PRODUCT OBTAINED

The invention relates to a process for the manufacture of a food product, of the pizza type, in particular for its consumption in the hand, the device for its implementation and the product obtained.

It is known that a traditional pizza may not be consumed without the need for a plate because of its size and its round shape. Likewise, dividing this pizza into portions, whether they are triangular or rectangular does not lend itself to convenient simultaneous holding and consumption either because the various ingredients contained therein may run or fall.

Pizzas in the form of turnovers are, in addition, known, whose ingredients, which are enclosed by folding the dough, are steamed under the folded dough envelope. However, satisfactory cooking of the ingredients leads to overcooking of the dough envelope and to burning. Furthermore, the steaming of the ingredients greatly reduces the taste qualities of this pizza. Moreover, the substantially semicircular and scarcely rigid shape of this type of pizza and the fact that the ingredients are cooked in a relatively pasty form and can therefore run do not allow it to be simultaneously held and consumed in the hand.

A process for the manufacture of a food product, of the pizza type, in the form of a casing and which can be consumed like a sandwich, is known, in addition, from FR-2 741 779. This product requires cooking of the product in two stages.

Finally, there are known from US 2 404 177 (JETSCHMANN R.P.) a food product and the process for its manufacture, which product is produced from two semihemispherical preformed dough portions by cooking in the hot state, substantially having the same format, filled with a food material, cream and the like and joined opposite each other by their border, a seal of food material being deposited on the superposed borders of the portions in order to join and close all the combined portions. However, the pouch formed does not result from the folding in the hot state after cooking of the same dough band.

The invention aims to overcome these disadvantages and to provide a process for the manufacture of a food product, of the pizza type, characterized in that it consists in:

- preparing a raw pizza dough rolled out in a format substantially double that of the product to be obtained;

- conventionally placing on this raw dough the various pizza ingredients chosen, such as tomato sauce, mushrooms, ham, and the like;

- cooking this dough with its ingredients in a

pizza oven, on the base and with the ambient heat of this oven;

- folding the cooked dough with topping over itself on leaving the oven in a format corresponding to that of the product to be obtained, substantially with juxtaposition of the top and bottom borders of the folded dough; and

- coating the edge and the possible ingredients which are level with said substantially juxtaposed borders with a cordon of edible paste, based on starch and/or potato starch, which solidifies under the heat of the dough on leaving the oven with setting on the edge of said borders, thus closing the pouch formed.

The results of this arrangement is that there is obtained after cooling of the dough a food product of the pizza type having the shape of a pouch, enclosing the pizza ingredients and whose stiffness after hardening of the dough allows it to be simultaneously held and consumed with no risk of leakage of the ingredients. The cooking of the ingredients on the dough in the hot ambient air of the oven remains traditional and preserves the taste qualities of conventional pizza cooking.

The format of the rolled-out raw pizza dough ready for cooking is advantageously rectangular, so as to form, after folding into two equal parts, a product whose format is also rectangular and uniform and corresponds to half that of the rolled-out dough.

The format of the product obtained may be that of an ordinary sandwich whose dimensions lend themselves to simultaneous holding and consumption in the hand.

The cordon for joining the borders of the folded portions may be a simple edible paste derived from a mixture of a cereal grain flour and water to the appropriate viscosity for adherent application to said borders.

The invention also relates to a process for the industrial manufacture of a food product of the pizza type, having a format similar to that of a sandwich, characterized in that it consists in carrying out continuously the following various successive operations on a manufacturing line:

- the preparation of a raw pizza dough,
- the placing of this dough, for example by extrusion-lamination, in the form of a uniform continuous band having substantially double the width of that of the product to be obtained, on a moving conveyor belt of the manufacturing line,
- the topping with pizza ingredients of said moving band of pizza dough,
- the cooking, while moving, in a tunnel oven, for example, of the dough band with topping,
- the consecutive folding of the cooked and hot dough band with topping over itself, border to border, its cutting into folded band components having a format

of defined length, and the separation of said band components by a defined small gap,

- the application of a cordon of edible paste, for example by nozzle injection, over the peripheral border edge of the folded band components, and

- the cooling of the product obtained before its final packaging.

The folding of the cooked and hot, and therefore still supple, dough band with topping is carried out, for example, with the aid of two conveniently vertically bent shoes, folding the moving band into two equal vertical parts one applied over the other, and the vertical cutting takes place subsequently with the aid of two laterally driven vertical knife blades.

The cutting and the separation of the products may also take place before cooking in the oven.

The invention also relates to a device for carrying out the abovementioned process.

The implementation device according to the invention comprises, on a continuous manufacturing chain, the various successive operational units corresponding to the abovementioned process stages, namely:

- a unit for preparing a raw pizza dough,
- a unit for extruding-laminating the raw pizza dough prepared, delivered as a continuous band on a moving conveyor belt of said manufacturing line, at a

defined width and thickness,

- at least one unit for topping the moving dough band with pizza ingredients,

- a unit for cooking, for example in a tunnel oven, placed overlappingly on the conveyor belt, of the dough with topping, intended to continuously cook the latter, at a defined temperature and in a defined passage time,

- a unit, of the vertical bent shoe type, for folding the moving dough band over itself, followed by a unit for cutting lengthwise and separating the folded band components,

- a unit for depositing a cordon of edible paste, based on starch and/or potato starch, on the edge of the substantially juxtaposed borders of each of the folded dough components, and

- a unit for cooling and packaging the folded components obtained, forming the final food product produced.

The invention also relates to the food product of the pizza type produced, in the form of a pouch closed with a cordon of edible paste set on the edge of its border, formed in the hot state, folded or rolled up over itself after cooking with hardening of the cordon.

The invention is illustrated below with the aid of exemplary embodiments and in reference to the accompanying drawing, in which:

- figure 1 is a perspective view of a food product of the pizza type, in the shape of a sandwich, according to the invention,

- figure 2 is a schematic view of a manufacturing line for this food product, and

- figures 3 and 4 are perspective views of variant embodiments of a food product of the pizza type, in the shape of a sandwich, according to the invention.

The product obtained, as represented in figure 1, may be produced nonindustrially by hand or industrially on a continuous manufacturing line.

According to the nonindustrial way, a conventional raw pizza dough 1 is first prepared which is rolled out on a work table in a rectangular or pouch format, for example with a width of about 15 cm, a length of about 25 cm and a thickness of about 1 to 2 mm. This format corresponds in width to substantially double that of a sandwich. It may optionally be other than rectangular, retaining nevertheless its oblong character.

The topping ingredients, such as tomato sauce covering, cheese and mushroom pieces, depending on the choice of pizza envisaged, are then placed and distributed in a conventional manner. A scoop is then slid under this dough in order to lift it and place it in a conventional pizza oven having a heat-resistant base and roof which are heated to between 250 and 300°C

and the dough 1 with its topping is placed on the base of the oven. The cooking is carried out in the ambient heat of the oven for the ingredients and by contact with the base for the bottom dough 1, in a conventional manner as for a traditional pizza for a period of about 60 seconds.

Next, the cooked dough and topping combination is removed from the oven and it is again placed on the work table.

The hot dough with topping then has to be folded over itself substantially along a median longitudinal line of the dough, this being with the aid of one or two scoops, one of the scoops being applied maintained over the first half and the other placing the second half over the first. In so doing, the final format of the product is obtained at about 7 x 25 cm.

A cordon 3 of a paste derived from a mixture of flour and water is then applied with the aid of a spatula on the peripheral edge of the top 5 and bottom 7 borders, substantially juxtaposed with the folded dough, as represented in the figure. The heat of the dough, at 150-200°C, is enough to cook and therefore to harden the cordon 3 for closing the pouch formed. This hardened cordon, apart from containing the pizza ingredients in the pouch, participates in increasing the stiffness of the product obtained for its consumption in the hand, cold or hot, for example in a protective covering.

An example of an industrial manufacturing process is represented in figure 2.

This process uses a continuous manufacturing line comprising a moving conveyor belt (not represented) for a dough band 9 delivered from a unit 11 for extruding-laminating the pizza dough prepared. The band 9 with a width double that of the product to be obtained (about 7-8 cm) and with a standard thickness (about 2-4 mm) then moves opposite one or more units 13 for topping with pizza ingredients 15 (tomato sauce, small pieces of cheese, ham, and the like, according to the desired pizza range) delivered as the band progresses. Some of the ingredients can also be deposited manually.

The band with topping then passes opposite a unit 17 for cutting base or components with topping to the length of the product to be produced (about 25 cm), carried out by means of two vertically driven conventional transverse knives 19. The cut bases with topping 21 are then separated from each other by a small gap (for example 3 cm), by means of a conventional sequential stoppage of the bases on the conveyor belt. On the subject of cutting-separation, it should be noted that this operation can also be carried out after cooking or after folding the band, which are described later.

The separated bases with topping 21 then pass into a tunnel oven 23 arranged overlappingly on the

belt and with a defined length, cooking the moving bases at 300°-400°C for about 30 to 40 seconds.

The cooked bases then pass over vertical shoes 25 for vertically folding the bases, border to border, over themselves. These shoes may consist of two plates longitudinally hinged on the median line of the manufacturing line and the cooked bases, simultaneously from a horizontal position of initiation of folding to a vertical position of termination of folding. The dough, which is still hot (at 150°-200°C) and therefore supple, allows such a median folding. The borders of the cooked base folds with topping are then substantially juxtaposed and it is possible to deposit, at this folding stage or a little further on, at an adjacent unit of the manufacturing line, a cordon of edible paste 27. This cordon, based on starch and/or potato starch, is deposited on the edge 29 of the substantially juxtaposed borders of the folded bases 33.

This dough may be obtained from a mixture of wheat flour and water, optionally with other additives (colorings for example). It is deposited at the required viscosity with the aid of a device with an injection nozzle 31 moved over the contour (3 sides) of the folding borders of the folded bases. The cordon 27 adheres perfectly to the cooked dough and to the cooked flush ingredients of the borders and closes the folded bases 33. The cordon 27 cooks and hardens under the

residual heat of the bases (near the outlet of the oven) at about 150°C, consequently stiffening the peripheral closing joint of the folded base.

The folded and closed bases may then be deposited flat on the conveyor belt so as to be cooled in a subsequent freezing chamber 35 before reaching a final unit for storing-packaging 37 the product.

The pizza-type product obtained, as represented in figure 1, in the shape of a sandwich and enclosing the pizza ingredients, can be consumed in the hand with no risk of the latter leaking, running or falling off.

Naturally, many variant embodiments may be devised in the context of the invention, as regards the shape of the pouch formed, triangular for example, folding the borders in the longitudinal median part of the product formed with them being joined by the edible cordon, the optional possibility of superposing two cooked doughs of the same format, border to border, with peripheral joining of the border with a cordon of edible paste, folding the cooked base dough several times and rolling it up on itself.

Moreover, it will be noted that the formed pouch may be closed on one side (figure 3) by pressing down, in the hot state after cooking, a longitudinal border 41 of a half-portion of dough band over the other, the closing of the lateral sides 43 being obtained with an edible cordon as previously mentioned. The cooling of the dough hardens the folding of the

border which is maintained in this position, contributing to the stiffness of the pizza pouch for its subsequent holding and consumption in the hand.

Finally, the pouch may be closed (figure 4) by folding a longitudinal border 41 and lateral borders 45 of a dough portion which are folded in the hot state over the other portion.

CLAIMS

1. Process for the manufacture of a food product, of the pizza type, characterized in that it consists in:

- preparing a raw pizza dough (1) rolled out in a format substantially double that of the product to be obtained;

- conventionally placing on this raw pizza dough (1) the various pizza ingredients chosen, such as tomato sauce, mushrooms, ham, and the like;

- cooking this dough (1) with its ingredients in a pizza oven, on the base and with the ambient heat of this oven;

- folding the cooked dough (1) with topping over itself on leaving the oven in a format corresponding to that of the product to be obtained, substantially with juxtaposition of the top (5) and bottom (7) borders of the folded dough; and

- coating the edge and the possible ingredients which are level with said substantially juxtaposed borders (5, 7) with a cordon of edible paste (3), based on starch and/or potato starch, which solidifies under the heat of the dough on leaving the oven with setting on the edge of said borders, thus closing the pouch formed.

2. Process according to claim 1, characterized in that the format of the rolled-out raw pizza dough (1)

ready for cooking is advantageously rectangular, so as to form, after folding into two equal parts, a product whose format is also rectangular and uniform and corresponds to half that of the rolled-out dough (1).

3. Process according to either of claims 1 and 2, characterized in that the cordon (3) for joining the borders (5, 7) of the folded portions is a simple edible paste derived from a mixture of a cereal grain flour and water to the appropriate viscosity for adherent application to said borders (5, 7).

4. Process for the industrial manufacture of a food product of the pizza type, having a format similar to that of a sandwich, characterized in that it consists in carrying out continuously the following various successive operations on a manufacturing line:

- the preparation of a raw pizza dough,
- the placing of this dough, for example by extrusion-lamination, in the form of a uniform continuous band (9) having substantially double the width of that of the product to be obtained, on a moving conveyor belt of the manufacturing line,
- the topping with pizza ingredients (15) of said moving band (9) of pizza dough,
- the cooking, while moving, in a tunnel oven (23), for example, of the dough band with topping,
- the consecutive folding of the cooked and hot dough band with topping over itself, border to border, its cutting into folded band components (33) having a

format of defined length, and the separation of said band components by a defined small gap,

- the application of a cordon of edible paste (27), for example by nozzle injection, over the peripheral border edge (29) of the folded band components (33), and

- the cooling of the product obtained before its final packaging.

5. Process according to claim 4, characterized in that the cutting to length and separation by a small gap of the band components may take place before cooking in the oven, before or after topping.

6. Device for carrying out the process according to either claims 4 and 5, characterized in that it comprises, on a continuous manufacturing chain, the various successive operational units corresponding to the abovementioned process stages, namely:

- a unit for preparing a raw pizza dough,

- a unit for extruding-laminating (11) the raw pizza dough prepared, delivered as a continuous band (9) on a moving conveyor belt of said manufacturing line, at a defined width and thickness,

- at least one unit (13) for topping the moving dough band (9) with pizza ingredients,

- a unit for cooking, for example in a tunnel oven (23), placed overlappingly on the conveyor belt, of the dough with topping, intended to continuously cook the latter, at a defined temperature and in a

defined passage time,

- a unit, of the vertical or bent shoe type (25), for folding the moving dough band over itself, followed by a unit for cutting lengthwise and separating the folded band components (33),

- a unit for depositing a cordon of edible paste (27), based on starch and/or potato starch, on the edge of the substantially juxtaposed borders of each of the folded dough components (33), and

- a unit for cooling (35) and packaging (37) the folded components (33) obtained, forming the final food product produced.

7. Device according to claim 6, characterized in that the unit for cutting to length and separating the band components is arranged with the cooking unit.

8. Food product of the pizza type, produced in the shape of a pouch closed with a cordon of edible paste (3) set on the edge of its border (5, 7), characterized in that the pouch is formed in the hot state, folded and rolled up on itself, after cooking, with hardening of the cordon (3).

9. Food product of the pizza type, according to claim 8, characterized in that said formed pouch is closed on one side, by pressing down, in the hot state after cooking, a longitudinal border (41) of a half-portion of dough band over the other, the closing of the lateral sides (43) being obtained with an edible cordon.

10. Food product of the pizza type, according to claim 8, characterized in that said formed pouch is closed by folding a longitudinal border (41) and lateral borders (45) of a dough portion which are pressed down in the hot state over the other portion.

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1/2

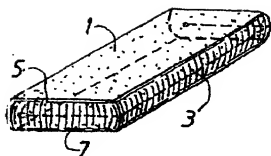


FIG. 1

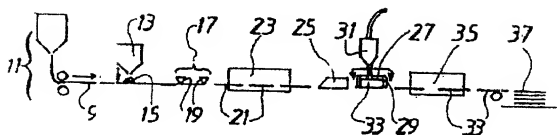
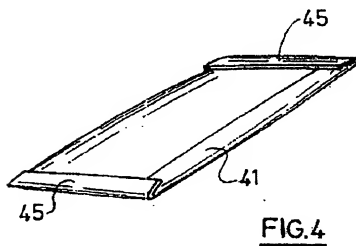
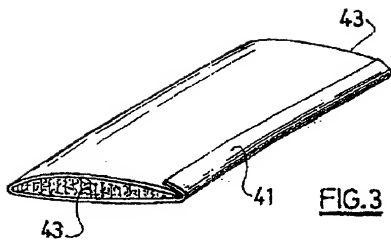


FIG. 2





Docket No.
14926

Declaration and Power of Attorney For Patent Application

English Language Declaration

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name,

I believe I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled

METHOD FOR THE PRODUCTION OF A PIZZA-TYPE FOOD PRODUCT FOR HAND CONSUMPTION, DEVICE FOR CARRYING OUT SAID METHOD AND PRODUCT THUS OBTAINED

the specification of which

(check one)

☐ is attached hereto.

☒ was filed on March 30, 2000 as United States Application No. or PCT International Application Number PCT/FR00/00805 and was amended on _____ (if applicable)

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose to the United States Patent and Trademark Office all information known to me to be material to patentability as defined in Title 37, Code of Federal Regulations, Section 1.56.

I hereby claim foreign priority benefits under Title 35, United States Code, Section 119(a)-(d) or Section 365(b) of any foreign application(s) for patent or inventor's certificate, or Section 365(a) of any PCT International application which designated at least one country other than the United States, listed below and have also identified below, by checking the box, any foreign application for patent or inventor's certificate or PCT International application having a filing date before that of the application on which priority is claimed.

Prior Foreign Application(s)

Priority Not Claimed

<u>99/03957</u>	<u>France</u>	<u>30/March/1999</u>	<input type="checkbox"/>
(Number)	(Country)	(Day/Month/Year Filed)	
<u> </u>	<u> </u>	<u> </u>	<input type="checkbox"/>
(Number)	(Country)	(Day/Month/Year Filed)	
<u> </u>	<u> </u>	<u> </u>	<input type="checkbox"/>
(Number)	(Country)	(Day/Month/Year Filed)	

I hereby claim the benefit under 35 U.S.C. Section 119(e) of any United States provisional

(Application Serial No.)

(Filing Date)

(Application Serial No.)

(Filing Date)

(Application Serial No.)

(Filing Date)

I hereby claim the benefit under 35 U. S. C. Section 120 of any United States application(s), or Section 365(c) of any PCT International application designating the United States, listed below and, insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States or PCT International application in the manner provided by the first paragraph of 35 U.S.C. Section 112, I acknowledge the duty to disclose to the United States Patent and Trademark Office all information known to me to be material to patentability as defined in Title 37, C. F. R., Section 1.56 which became available between the filing date of the prior application and the national or PCT International filing date of this application:

(Application Serial No.)

(Filing Date)

(Status)
(patented, pending, abandoned)

(Application Serial No.)

(Filing Date)

(Status)
(patented, pending, abandoned)

(Application Serial No.)

(Filing Date)

(Status)
(patented, pending, abandoned)

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issued thereon.

POWER OF ATTORNEY: As a named inventor, I hereby appoint the following attorney(s) and/or agent(s) to prosecute this application and transact all business in the Patent and Trademark Office connected therewith. *(list name and registration number)*

Richard L. Catania, Reg. No. 32,608;

Mark J. Cohen, Reg. No. 32,211;

Frank S. DiGiglio, Reg. No. 31,346;

Paul J. Esatto, Jr., Reg. No. 30,749;

Edward W. Grolz, Reg. No. 33,705;

Kenneth L. King, Reg. No. 24,223;

Leopold Presser, Reg. No. 19,827;

William C. Roch, Reg. No. 24,972;

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(9)

Send Correspondence to:

SCULLY, SCOTT, MURPHY & PRESSER

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Garden City, New York 11530

Direct Telephone Calls to: *(name and telephone number)*

Edward W. Grolz (516) 742-4343

Full name of sole or first inventor

Isabelle Rebeaud

Sole or first inventor's signature

IR

Date

Oct. 15th 2001

Residence

Chemin de la Clergere, CHE-1009 Pully, Switzerland

CHX

Citizenship

Switzerland

Post Office Address

same as above

Full name of second inventor, if any

Second inventor's signature

Date

Residence

Citizenship

Post Office Address